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during a brief stay in a Guiana jail. This dish topped off the preceding course served him of beef soup, fish, beans and rice.

Crows might be quite a delicacy in some parts of the United States, but in Central America a diet of parrots is no

unusual thing—at least, so discovered Mr. Halliburton when he was offered a feast of parrots after swimming the Panama Canal.

"In a window of a train passing through Puerto Barrios could be seen a bunch of bananas hanging by a string.

These my companion and I had purchased for one dollar. Incapacitated for space, we had put them in the open window as a last resort. But soon (with the aid of the hungry onlookers) we had only to worry about space for the stalk."

Have a Treasure-Hunt Spread

With Eats for Booty

by Louise Peterson



Courtesy McCall's

IT'S a crisp fall evening and we're all in the mood for a spread—a real honest-to-goodness one with lots of food. Let's make it a treasure hunt this time with eats for booty, all carefully tucked away in obscure corners, and the center table a make-believe treasure chest where we'll assemble the loot. All in favor?

Since most coeds prefer informal gatherings we'll have dishes that are easy to prepare, so that one or two



won't have to do all the work and miss out on the social fun.

When Ednamay Schmidt, Evelyn Ingalls and I scouted around for ideas we found some "favorite dishes" that were most appetizing—and simple, too.

Spreads should get off to a flying start. Marge Newell declares, "I'm one who appreciates them if they're early."

Mary Louise Brower's pet dish is a salad made of macaroni, roasted almonds, and shrimp flakes. "Tuna fish, or fruit salad," says Inez Rosenbusch, "in a large bowl is welcome any time." Ida Ruth Younkin's description of an orange cup salad sounds attractive. She scoops out the orange pulp and fills the halved orange shells with a mixture of

pineapple, banana, and apple cubes, interspersed with some of the orange pulp.

Jeanne Strohmeier always has home-canned chicken in half-pint jars on hand. By just adding hot water she has a tasty chicken broth. The chicken flakes can be removed and served between toasted or plain rye slices and lettuce.

"We often poached eggs at our spreads," says Miss Louise L'Engle, "in thick canned tomato soup spiced to taste, heated in a chafing dish, and served on toast." Her description of "Dobey Gooies" would whet anyone's appetite—chocolate cakes of four or five layers with an inch of butter-cream and mocha icing bulging between each layer.

Fruit jello can be easily prepared with steaming water from the tap the afternoon before the spread. Small cans of spaghetti or chili con carne can also be heated up in hot water, and after a turn with the can opener are ready to be served.

Nothing tastes better on a fall evening than apple cider and fresh, crisp doughnuts rolled in powdered sugar, declares Fran Johnston.

Sardines can be served any number of ways, but Gretchen Bjornstad thinks sardines and chili sauce "just belong" between Zwiebach rusks.

Margaret Burnstedt insists that toasted peanut butter and jelly sandwiches just "can't be beat"—adding that tuna fish and mayonnaise sandwiches run a close second.

There is nothing better, Margaret Fugill believes, than ice cream or angel

food cake with frozen strawberries or fruit preserves for a spread.

As a climax to a hazy September evening, Helen Reuling recommends fudge made by adding hot water to the prepared powder, or hot-buttered popcorn.

"What's in a spread without potato chips or olives?" says Doris Dechert, and she agrees with Gaynold Carroll, who believes that nuts, pickles, and celery stuffed with a cream cheese spread should always be included.

Kay Ebzery stresses the beverage. Her suggestions include grape juice with ginger-ale and a foamy ice cream "soda" in ginger-ale.

A natural cherry drink, made of good quality, orchard-run cherries and sealed in enamel-lined tin cans, is one of three recently developed food products. Storage tanks of cold water, into which the warm cherries from the orchard are placed, make the cherries firm and prevent fermentation. The juice is extracted cold, cane sugar added and canning is done by a vacuum process. It is sold in enamel-lined tin cans for 18 to 20 cents at retail stores.

A new yeast variant which is smoked over hickory, thus giving it the flavor of bacon, may be used with spreads, fried eggs and soups to provide vitamin B and iron in various dishes, and a golden-colored lemon drop which contains an amount of cod liver oil equal to two teaspoons are the two additional new food products.